

Strand Theatre

SOUTH PARIS

C. A. WOODCOCK, Res. Mgr.

Matinees Wednesdays and Saturdays at 2 P. M.
Evenings at 7:00 and 8:45.
Box Office open at 1:30 and 6:30. Phone 243-2.

Program for Week of Nov. 10.

Mon., Nov. 10, at 7 and 8:45.	Tues., Nov. 11, at 7 and 8:45.
FEATURE "Woman of Paris." With Edna Purviance. Written and directed by Chas. Chaplin. Comedy—Shanghai Lovers. ASOP'S FABLES Prices 15c and 25c.	FEATURE "Story Without a Name" Comedy—Budding Youth. International News. Prices 15c and 25c.
Wed., Nov. 12, at 2, 7 and 8:45.	Thurs., Nov. 13, at 7 and 8:45.
FEATURE "Her Love Story." With Gloria Swanson. Comedy—A Perfect Pest. Topics of the Day. Mat. 10c and 25c. Evening 15c and 25c.	FEATURE "The Moral Sinner." Comedy—Hunters Bold. Pathe Review Prices 15c and 25c.
Fri., Nov. 14, at 7 and 8:45.	Sat., Nov. 15, at 2, 7:00, 8:45.
FEATURE "THE BAD MAN." Leatherstocking Tales No. 3. International News. Prices 15c and 25c.	FEATURE "The Sawdust Trail." With Jack Hoxie. Telephone Girl No. 7. Pathe News. Mat. 10c and 25c. Evening 15c and 25c.

Cement Work

should be done before cold weather.

Why not do that fixing up while the mild weather lasts.

We carry a full line of
MASON'S SUPPLIES, CEMENT, LIME,
PULP PLASTER, CEMENT BLOCKS
AND BRICK, DRAIN TILE.
Also Firebrick, Clay, Dampers and Clean-outs for
the fireplace or Red Brick and Flue Lining
for your chimney.

A. W. Walker & Son,
SOUTH PARIS, MAINE.

PALMOLIVE SOAP

4 Cakes for 29 Cents.

Come in and get yours before it is all taken.
Also see our 1 Cent Sale on other Palmolive
Products.

Get Some of Our Sure Pop Corn
Shelled 8 cents. On the Ear 7 cents.

N. Dayton Bolster Co.
SOUTH PARIS, MAINE.

"A HUNTING WE WILL GO."

AMMUNITION—AMMUNITION

Remington Quail Load.	\$1.10 box
Remington Grouse Load.	\$1.10 box
Remington Rabbit Load.	\$1.10 box
Remington Goose Load.	\$1.25 box
One 32-40 Winchester Rifle, brand new.	\$22.00
One 38-55 Winchester Rifle, brand new.	\$22.00

N. A. CUMMINGS, Paris Hill.

House For Sale.

Eight room house with stable, one
acre of land, electric lights, bath-
room, hot and cold water. Build-
ings in first-class condition. Price
\$2200.

L. A. BROOKS,
Real Estate Dealer, Office No. 10
Square, South Paris, Me.

FOR SALE.

South Paris.

Brick house, furnace, modern im-
provements, hill side location, five
minutes from post office, two story
building connected, suitable for sum-
mer sleeping rooms, fireplaces in
both, with garage convenience.
Apply to C. R. ELDER, 11 Pen-
nabon Square, Boston, or N. G.
ELDER, South Paris, Maine.

New and second-hand machines
and repairing.
SINGER SEWING MACHINE
CO.
Box 214, Norway.

TH' OLE GROUCH

WAL, EE-YA WANT TO KNOW,
TH' REASON I AM NOT NO USE
FER YE IS BECAUSE YA WANT UP
NEIGHBORS EARLY IN
MORNING! NER LAMMOWERS,
BOY SUKUP, AN' YA WANT
EM OUT LATE WITH THAT WOMEN
OUT-ON ON YER CAR!
OUTSIDE OF THAT, NER
AM RIGHT, MISTER!



Homemakers' Column

Correspondence on topics of interest to the lad-
ies solicited. Address: Editor HOMEMAKERS'
COLUMN, Oxford Democrat, South Paris, Me.

Holiday Minicement.

What would the holiday season be
without its fragrant, spicy, and delicious
minicement? The two seem almost in-
separable, and with good cause, too, for
minicement, rich in its combination of
meat, fruit, and spices, is truly a
dish fit for the festivities of the frosty
days.

Good minicement is very good, but
many housewives feel somewhat dubious
about attempting to make their own
minicement. There is no reason, how-
ever, why they can and should make
an excellent quality and serve their
family and guests with delicious, steam-
ing minicement.

To make the best-flavored minicement,
only the best quality of ingredients
should be used. Purchase a piece of
lean beef, weighing about one and
one-half pounds. Boil the meat until
tender and allow it to cool in its own
liquor; then put the meat through the
food-chopper, using a medium blade.
Two cups of chopped meat will be
required. Pars, corn, and chop fine,
to enough apples of a choice variety to
make four cups. Pick apart and chop
two cups of seeded raisins; clean and
wash two cups of currants; and chop
fine one cup of citron.
Mix the meat and fruits together, and
add two teaspoons of salt. Then add
fuls of sugar, and one cup of chopped
beef. Butter may be used instead
of meat if desired. For the apples which
are so important in minicement, use one
tablespoonful each of ground cloves, cin-
namon and nutmeg. Then add one and
one-half cups of strong coffee and of the meat
stock; mix the ingredients together thor-
oughly, and simmer slowly for one hour,
stirring occasionally. Then pack white
hot into sterilized glass jars and seal.
This recipe makes five plates of minicement.
If desired, it can also be put into
stoneware jars. If kept in a cool place,
such as the refrigerator, the minicement
may be kept in this way for a month and
used from this jar as desired.

Serving Fish in New Ways.

MINCED OYSTERS
1 cupful chopped cabbage
12 cupful chopped celery
1 teaspoonful onion
3 tablespoonfuls butter, fat, or oil
2 cupfuls water
1 pint small oysters, drained
2 eggs
1 cupful sifted, dried bread crumbs
1-2 teaspoonful pepper
3-4 teaspoonful salt
Combine the finely chopped cabbage,
celery, and onion. Melt the fat in a fry-
ing pan and add the chopped vegetables.
Cook gently, stirring occasionally, until
the vegetables are well coated with the
fat, then add the water, cover the frying
pan, and continue cooking until the veg-
etables are tender. Meanwhile, drain the
small oysters and cut them in halves.
Add to the cooked vegetables together
with three-fourths cupful of the sifted
bread crumbs, the eggs slightly beaten,
the salt, and the pepper. Blend thor-
oughly and arrange in a greased baking-
dish, or in individual ramekins, with
one-fourth cupful of sifted crumbs on
top. Bake at 400° F. for fifteen minutes.

CODFISH MOULD

4 cupfuls dried, uncooked potatoes
2 cupfuls shredded salt codfish
2 eggs
1-2 pound thinly sliced salt pork
1-2 cupfuls diced celery
1-2 cupfuls hot water
7 tablespoonfuls butter, fat, or oil
1-2 teaspoonful pepper
1 cupful finely diced cooked beets
3 tablespoonfuls flour
12 teaspoonful salt
2 hard-cooked eggs
Wash the shredded, salt codfish and
drain. Combine with the diced, un-
cooked potatoes and the celery, cover
with boiling water, and cook until the
potatoes are tender. Drain and press
through a potato ricer. Add three table-
spoonfuls of the fat, the pepper, and two
eggs well beaten. Beat this mixture
creamy. Then add the finely-diced
cooked beets, let cool slightly, and
pack into a greased baking mold or
baking-dish. Cover with the thin slices
of salt pork and bake at 400° F. for twenty
minutes, basting occasionally. Mean-
while, prepare an egg sauce as follows:
Melt five tablespoonfuls of butter; add
the flour gradually while stirring; add
the water, still stirring, together with the
salt. When smooth and creamy, add
the hard-cooked eggs chopped fine, and
serve over the fish mould.

OLAM PIE

1-4 pound salt pork
1 small onion
Water
2 tablespoonfuls chopped parsley
1-2 teaspoonful pepper
1-4 teaspoonful celery salt
3 small potatoes
20 small hard-boiled eggs in juice
2 tablespoonfuls butter, fat, or oil
1 cupful cream
1 teaspoonful salt
3 tablespoonfuls flour
Dice the salt pork fine and let it fry
out slowly in a frying-pan. Add three table-
spoonfuls of the fat, the pepper, and two
eggs well beaten. Beat this mixture
creamy. Then add the finely-diced
cooked beets, let cool slightly, and
pack into a greased baking mold or
baking-dish. Cover with the thin slices
of salt pork and bake at 400° F. for twenty
minutes, basting occasionally. Mean-
while, prepare an egg sauce as follows:
Melt five tablespoonfuls of butter; add
the flour gradually while stirring; add
the water, still stirring, together with the
salt. When smooth and creamy, add
the hard-cooked eggs chopped fine, and
serve over the fish mould.

NEW CODFISH DINNER

5 parsnips
1 pint salt codfish flakes
2 slices of salt pork
1 teaspoonful salt
10 potatoes
1-2 cupful cream or milk
1-2 teaspoonful salt
2-3 teaspoonful paprika
Scrape the parsnips, cut in thick slices,
and boil twenty minutes. Then add the
potatoes pared and quartered length-
wise, together with more water if need-
ed. Cook until tender, then drain.
Meanwhile, freshen the salt codfish by
covering it with cold water, bringing
to a boil, draining, covering again with
cold water, bringing to a boil, and drain-
ing. Then add the cream, the parsnips,
beets, heat well, and mix lightly with pap-
rika. Cover and let stand over a low
fire for ten minutes. Try out the
salt pork and brown the finely-chopped salt pork
and nut, and pour over the dish just be-
fore serving. Garnish with pickled corn-
ed beef.

For Polishing Piano and Talking Machine—My black baby piano and my

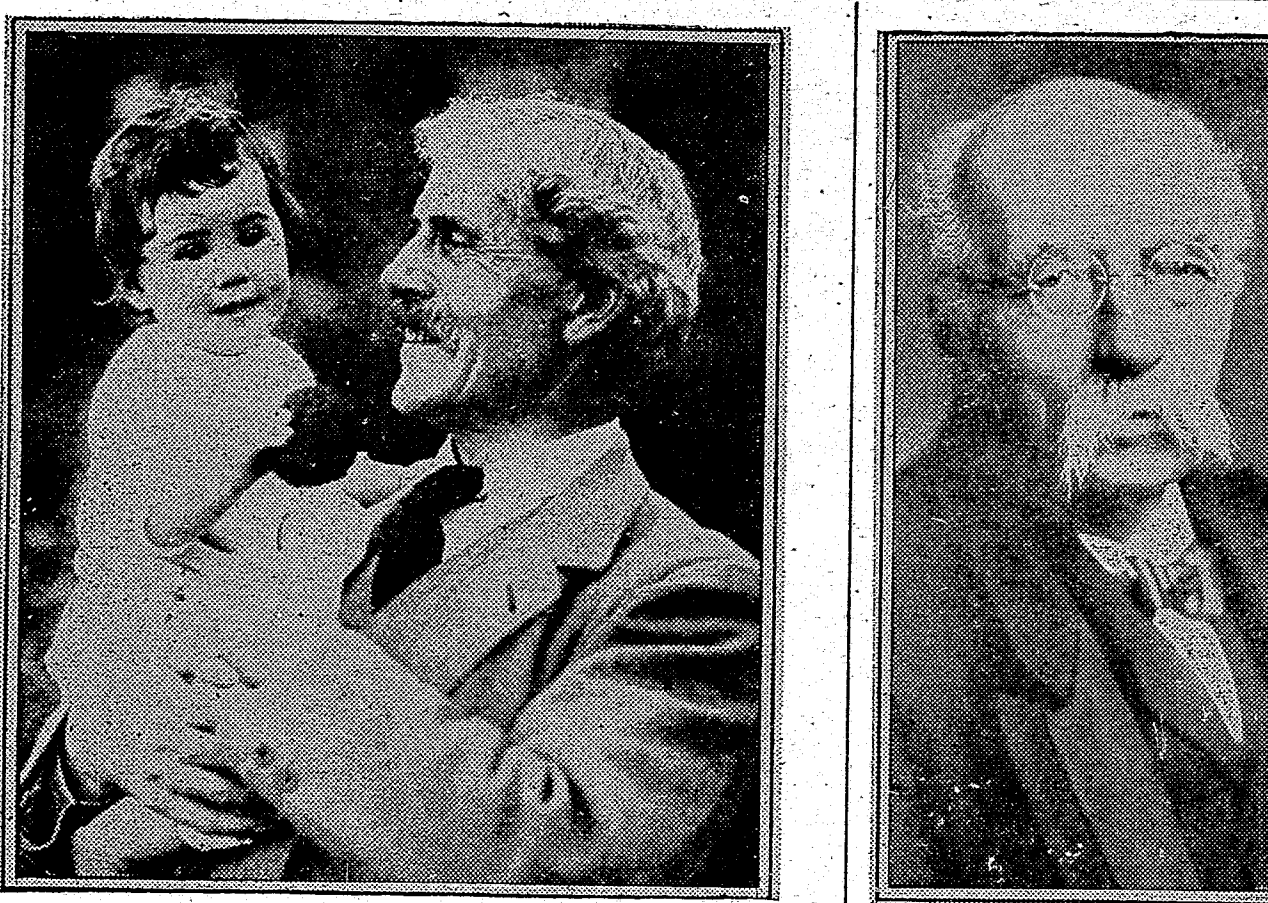
black baby piano and my
cabinet talking-machine had a weary,
blue appearance. A neighbor from
Germany, a furniture polisher, called
and offered to clean them both. First,
he asked for a pint of hot water and
a piece of old flannel and soaked it in
the liquid. Then he squeezed it out par-
tially and wiped down all one side of the
talking-machine, and immediately pol-
ished with a dry cloth. He did each
side separately, then the top, and after-
ward the piano in the same way. I was
troubled as the furniture looked as if
it came from the factory, and at little
cost in materials or time.

A New Flavor for Beefsteak—Beef-
steak may be cooked with sliced green
peppers instead of onions or mushrooms
for a change. The pungent flavor of
green peppers seems to transform an
ordinary steak into an entirely different
dish.



The Explosion on the U. S. S. Trenton.

Members of the crew are shown lowering one of the victims to the deck from the top of the turret, in an emergency
wire stretcher. There was a little emergency escape through the top of the turret, but in the near-panic that followed this
explosion, none of the gun crew thought of this to escape the flames.



Ramsey MacDonald as a Grand-Dad.

Prime Minister Ramsey MacDonald spent a quiet week-end celebrating his
birthday with his family at Chequers before starting on his strenuous election cam-
paign. The premier is shown with his little granddaughter Jean Margaret, the
daughter of Alastair.



The Perfectly Formed Woman Found at Last.

Marion Knight, one-time artist's model, and who was chosen by Director Ho-
bart Henley from more than a hundred studio contestants to pose as a living statu-
e in a Metro-Goldwyn production.

Telephone to Teach Better Enunciation

Men who are trying to improve tele-
phone service believe that the tele-
phone will teach its users to speak
clearly—not with a conversation,
but in the business world of time.
Finally, business would be ex-
peditious. "Vasanyuguet" with
perfect enunciation over the tele-
phone. Even a simple name like Dix,
say, when passed over the wires may
become almost unrecognizable. And
it is spelled for verification, thus: "D
for Dan, I for Dix, X for X-ray"—words
as difficult as the one to be under-
stood.

Progress in plain talking does seem
to lag, in the opinion of the Nation's
Business. Any optimism in that di-
rection is blighted by the hash in our
daily speech. Ideas seem to have
been lost in the maze of words, and
by telephone. "Vasanyuguet" with
perfect enunciation over the tele-
phone. Even a simple name like Dix,
say, when passed over the wires may
become almost unrecognizable. And
it is spelled for verification, thus: "D
for Dan, I for Dix, X for X-ray"—words
as difficult as the one to be under-
stood.

Esposito Grass Used for Many Purposes

The route to Gafsa is constantly
traversed by trains of camels and
pack animals. This grass is very use-
ful in the central uplands of Tunisia,
but as a depot is sometimes a six days'
journey and 60 miles by camel, the
of a load, there is not much of a for-
tune in it for the collectors, remarks
the Christian Science Monitor.

At the depot it is pressed into
bale with primitive presses and then
exported. Esposito is of very tough
texture and great flexibility, and for
centuries it has been used for making
bags, sandals, mats and baskets. In
the Spanish navy cables made of es-
posito are used.

Gafsa is an Arab town with no Eu-
ropean buildings except the barracks.
Arab houses, at a little distance
apart, constitute the only hotel. The
oasis here is especially beautiful, par-
ticularly the apricot trees which are
of immense size and apparent age.
laden with very small fruit. Arabs
never prune their trees; when the fruit
becomes too woody to eat, down comes
the tree.

Statement of the Condition of the

South Paris Savings Bank,

SOUTH PARIS,

October 11, 1924.

J. HASTINGS BEAN, President.

ALBERT W. WALKER, Vice-President.

GEORGE H. ATWOOD, Treasurer.

TRUSTEES—J. Hastings Bean, Albert W. Walker, Harry D. Cole, Charles E. Homan, Hiram L. Giddiman, Nelson G. Elder, Robert W. Wheeler, George M. Atwood, Morton V. Dotter.

Organized March 6, 1873.

ASSETS.

Funds, Notes and other obligations.	
Public Funds:	
United States Government.	\$ 20,779.24
In Maine.	20,779.24
State of Maine.	20,779.24
Steam Railroads:	
In Maine.	39,010.00
Out of Maine.	41,000.00
Other Public Utilities:	
In Maine.	127,000.00
Out of Maine.	127,000.00
Corporations other than Utilities:	
In Maine.	103,377.20
Out of Maine.	9,286.70
Stocks:	
Bank Stock.	19,200.00
Other Stock.	40,000.00
Loans:	
On Mortgages of Real Estate.	94,083.47
On Collateral.	4,500.00
On Real Estate.	17,000.00
On Other Corporations.	5,000.00
Cash on deposit.	7,000.00
Cash on hand.	10,232.54
	\$750,000.70

LIABILITIES.

Deposits.	\$729,838.98
Reserve fund.	20,161.00
Undivided profits.	50,000.72
	\$750,000.70

FRED F. LAWRENCE, Bank Commissioner.

STATE OF MAINE.

To all persons interested in either of the estates hereinafter named:

At a Probate Court held at Paris, Me., for the County of Oxford, on the third Tuesday of October, in the year of our Lord one thousand nine hundred and twenty-four. The following matters having been presented, for the action thereupon hereinafter indicated, it is hereby ordered:

That notice thereof be given to all persons interested, by causing a copy of this order to be published three weeks successively in the Oxford Democrat, a newspaper published at South Paris, in said County, that they may appear at a Probate Court to be held at Paris, on the third Tuesday of November, A. D. 1924, at 9 o'clock in the forenoon, and be heard thereon if they see cause.

Mary S. Hobbie late of Fryeburg, deceased; petition for probate thereof and the appointment of an administrator de bonis non of the estate of said deceased, presented by said Ellsworth L. Parker.

J. Fred King late of Paris, deceased; will and petition for probate thereof and the appointment of an administrator de bonis non of the estate of said deceased, presented by said Ellsworth L. Parker.

Archibald Fogg, Evelyn Fogg, Lawrence Fogg and Wilson Fogg, heirs; children of George H. Fogg, late of Paris, deceased; petition for probate thereof and the appointment of an administrator de bonis non of the estate of said deceased, presented by said Ellsworth L. Parker.

Harold Rockwell Arnold, minor child of William C. Arnold of Brunswick, deceased; petition for probate thereof and the appointment of an administrator de bonis non of the estate of said deceased, presented by said Ellsworth L. Parker.

Edith L. Whitman late of Oxford, deceased; petition for probate thereof and the appointment of an administrator de bonis non of the estate of said deceased, presented by said Ellsworth L. Parker.

Charles C. Howe late of Paris, deceased; petition for probate thereof and the appointment of an administrator de bonis non of the estate of said deceased, presented by said Ellsworth L. Parker.

Frederick W. Chishman late of Hallowell, deceased; petition for probate thereof and the appointment of an administrator de bonis non of the estate of said deceased, presented by said Ellsworth L. Parker.

Edith L. Whitman late of Oxford, deceased; petition for probate thereof and the appointment of an administrator de bonis non of the estate of said deceased, presented by said Ellsworth L. Parker.

Sarah J. Whitman late of Norway, deceased; petition for probate thereof and the appointment of an administrator de bonis non of the estate of said deceased, presented by said Ellsworth L. Parker.

William A. Aristas, E. STANIS, Judge of said Court at Paris, the third Tuesday of October, in the year of our Lord one thousand nine hundred and twenty-four.

ALBERT D. PARK, Register.

NOTICE.

The subscriber hereby gives notice that he has been duly appointed administrator of the estate of

ESTHER M. EYEBROOK, late of Paris, in the County of Oxford, deceased, without bonds as the law directs. All persons having demands against the estate of said deceased are desired to present the same for settlement, and all indebted thereon are requested to make payment immediately.

CHARLES A. COLE, South Paris, Maine. October 25, 1924.

NOTICE. The subscriber hereby gives notice that he has been duly appointed administrator of the estate of

ORRA A. BUMPUS, late of Paris, in the County of Oxford, deceased, without bonds as the law directs. All persons having demands against the estate of said deceased are desired to present the same for settlement, and all indebted thereon are requested to make payment immediately.

HARRY M. SHAW, South Paris, Maine. Oct. 22, 1924.

Room To Let. Man preferred. All modern conveniences; heat day and night. Inquire 15 Maple Street, South Paris, Maine.

Official Gearhart Representative. MRS. CHARLES W. WRIGHT, 160 High Street, R. F. D. No. 1, Box 68, South Paris, Maine.

School Shoes!

The time is near when such footwear is needed for the boys and girls to wear to school.

We feel as though our shoes have always proved satisfactory for hard wear and long service and this year we have followed our buying principle. BETTER SHOES FOR LESS MONEY.

Our line of School Shoes has been carefully selected.

Space will not allow us to mention each line separately, but we will say, that we believe that we have the best line of Shoes we have ever had.

For Bargains in Shoes We Have the Best Visit Our Bargain Basement

Our terms are cash—We sell for less.

E. N. SWETT SHOE CO., Norway, Maine. Phone 38-2.

H. W. HODGDON Portland 4329 or 8278 R. C. L. PARSONS South Paris Tel. Co.

Norway, South Paris AND Portland Express

DAILY SERVICE Leaving Portland 1:00 P. M. Leaving South Paris 7:30 A. M.

Yes, We Can Supply EVERYTHING in the Stone Line and do it quickly, too! Our excellent Mail Order Service is at your disposal. Watches of every description. We specialize in Diamonds and Watches. The largest stock and the best assortment.

Moore's Fountain Pens won't leak. Always ready to write. Sold by

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Norway, Maine. Phone 120-2

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STONYBROOK GARAGE F. A. SHAW, Proprietor

SOUTH PARIS, MAINE Telephone 522-12

Cut Flowers, Plants in bloom, BULBS, to grow inside

E. P. CROCKETT, Florist, Porter Street, South Paris. Tel. 89-3.

For Service. The imported Gurney bull, Lappa's Governor of Winthrop.

L. B. CARD, South Paris.

Monumental. MAURICE PETERS, 33 Myrtle St.

ALL kinds cemetery work attended to. Lettering and cleaning monuments.

DEALER IN. Bars, Vt. granite, West granite, Quincy, Mass. Scotch Red Granite and Italian marble.

RALPH R. B. 1 High Street, South Paris.

EVERYTHING. Hardware, Plumbing, BOTH PHONES.

TRUCKING. I am ready for all kinds in the line of trucking and jobbing. Look for VERNAL EDWARDS.

Announcements. Corrected. FOR SALE. Dry 4-foot or sawed wood 4-foot or sawed wood dry edgings. Price reasonable. Deliver immediately. J. W. S. COLA.

NEARLY CRAZY. BUNION PA. Doctors Wanted to Relieve Life.

FOR SALE. Dry 4-foot or sawed wood 4-foot or sawed wood dry edgings. Price reasonable. Deliver immediately. J. W. S. COLA.

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